

Making Homemade Wine

By Robert Cluett



Illustrations by Sue Storey

ABOUT THE AUTHOR

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is the author of *Prose Style and Critical Reading*, and makes many
gallons of wine a year.*

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Wine is probably the most ancient and widespread alcoholic drink. It has been around at least several thousand years, as the literature of both the ancient Greeks and Hebrews tells us. Today, alcohol is available in a wide variety of forms: wines, beers, and distilled spirits. But it is wine that is the most popular with home brewers.

Wine is the easiest alcohol to make. It does not require the fastidious temperature control involved in brewing beer. Unlike distilled spirits, it requires no still and does not invite the curiosity of the revenue agents — unless you undertake to sell the wine you produce, and we do not recommend doing that. You can make fine wines from grapes or other fruits, or you can make it from vegetables, grains, or flowers.

This bulletin will take the mystery out of making wine. We will teach you the language of winemakers and explain what ingredients and equipment are essential to the process. We will offer some reliable and delicious wine recipes, and we will tell you the cure and prevention of 11 common problems — in case anything goes wrong with your wine. But we don't expect anything to go wrong. So, enjoy!

As with any speciality, winemaking has a language all its own. Before we go any further, let me introduce you to some of the terms you will come across in the text.



Basic winemaking equipment

De-stemmer: For taking stems off fresh grapes. A large wooden spaghetti server makes an adequate substitute.

Filter and pump: These are used as a last-ditch method of clarification. I have used one once in 250 batches of homemade wine.

Gallon jugs: These are useful in the stage between carboy and bottle. Sometimes restaurants give them away.

Vinometer: Measures alcohol in wines that are fermented out and dry; it is not useful for wines with residual sugar in them.

Wine press: Device for pressing fruit either before or at the end of the first fermentation in the vat. It is necessary if you are making over 100 gallons a year of fresh grape or fresh fruit wine.

Ingredients

Listed below are the ingredients you will need, in addition to fruit, to make wine at home.

Essential Ingredients — Long Shelf-Lives

Acid blend: Raises acidity level of low-acid must and flabby finished wine.

Camden Tablets: Disinfects fresh must and wines during racking.
Disinfectant: Solution of water and potassium metabisulfite crystals, kept in gallon jug. Absolutely essential for cleanliness.
Grape tannin powder: Enhances the flavor and gutsiness of cider, perry, and wines made from concentrates.

Essential — But Perishable — Ingredients

Pectic enzymes: Removes the pectic haze from fruit wines and is put into the must just before yeast. It has a 3-month shelf life.
Yeast culture, liquid or powdered: Essential to fermentation, the yeast organisms turn sugar to alcohol. It has a one-year shelf life if kept unopened in the original sealed jar or packet.

Optional Ingredients

Fining: A powder used to remove microscopic particles that cloud wine.
Glycerine: Adds finish to table wines.
Oak chips: For adding barrel taste, especially to red wines.
Pure unflavored grain or grape alcohol: Fortifies port, sherry, and Madeira.
Sorbic acid (potassium sorbate): Stabilizes the wine before bottling.
Vitamin C tablets, 250 mg: Protects white wines from oxidation.

Basic Techniques of Winemaking

There are only 4 requirements for successful winemaking.

- *The weight or sugar content should be enough to read 1.060 to 1.080 on a hydrometer scale. (All hydrometer readings in this book are given in the form of specific gravity (SG), that is, a fraction of the weight of water.)*
- *The acidity of your must should measure .35 to .80 percent to prevent early deterioration. Obtain this reading with your titration kit.*
- *Proper temperatures must be maintained. During the first 10 days of fermentation, the temperature of the must should measure*

- If fruit pulp sticks to your gear, use a plastic abrasive pad and hot water to remove it.
- When putting away your primary fermenters for a while, rinse with sulfite solution, cover with a plastic sheet, and secure with a tight string.

Preparing the Fruit

After you have removed all the stems and leaves from your washed fruit, it is ready for crushing. You can use a commercially available crusher for this stage, or you can improvise with a large plastic container and wooden mallet. With white grapes, as well as with many tree fruits, press out the vegetable matter in a press, so the must consists of nothing but juice. With red grapes, you will ferment first for 5 to 10 days and then go to the press. If you are making no more than 35 or 40 gallons a year, you can use a medium mesh or fine-mesh nylon bag to get the effect of a pressing. Just crush your fruit in the bag, then squeeze the juice out.



The Garden Way rider press can be used to crush fruit for wine.

Add hot water and other ingredients (see recipe section) to the crushed fruit, and you will have a must, or a liquid that is nearly ready to ferment. Add to the must some Campden Tablets, which will keep it free from debilitating organisms.

Testing the Must

First, test the must with a hydrometer. If the must weight is between 1.080 and 1.095, you won't want toinker. If it is below 1.080, you will want to add sugar. If it is above 1.095, you will probably want to cut the must somewhat with water, unless you want a very sweet or alcoholic wine. Temperature has a large effect on specific gravity readings, and hydrometers are calibrated to be accurate when the must is at 60 or 68 degrees F.

Next, test the must for acidity with a titration kit. If it is a red must and the acidity is .65 percent, or a white must and the acidity is .75 percent, you will be happy indeed. If your acidity is too low, add an acid blend (citric, malic, or tartaric). With shipped Califor-



Measure specific gravity with a hydrometer. Some hydrometers are calibrated to read accurately at 60 degrees F., others at 68 degrees F. Make sure you are reading your hydrometer at the proper temperature. To read a hydrometer, ignore the way the liquid curves against the stem and take the reading from the level portion of the liquid.

ria grapes, the natural acidity will be too low. If it's too high (and with Eastern grapes, it may well be), you may want to cut the must somewhat with a sugar and water solution of weight 1.090, or with a dilute low-acidity must made from a hot-climate concentrate (also available from wine-supply stores). Some of my friends ferment their Eastern grapes at a natural acidity of 1.5 percent, but they are patient people: that kind of acidity level makes for either a disagreeable little wine or a long wait — about 5 years (wine loses acidity over time).

You can get to this stage of the process much more quickly and easily by using a grape concentrate from a winemakers' supply store or by using grape juice shipped to a juicer in your nearest urban area. You should not be put off by previous unhappy experiences with concentrates. In the last few years, Wine-Art Ltd. of Toronto, a marketer of home wine products, has been selling concentrates from Australia that make wines indistinguishable from those made with fresh grapes.

Adding the Yeast Culture

The last item of preparation is adding a yeast culture, which should have been mixed with a starter solution 2 to 3 days before the must was crushed or put together. Here is a formula for starting yeast for a 5-gallon batch of wine.

- 3 ounces frozen orange juice concentrate
- 24 ounces water
- 6 ounces sugar
- 2 rounded teaspoons of ordinary yeast nutrient

Put the frozen orange juice, water, and sugar into a 2-quart saucepan, and bring the mix to a boil on the stove. When the mix boils, remove it from the heat, add the nutrient, and cover the pot until the mix cools to room temperature.

Transfer the starter mix to a sterilized 1-gallon jug, add the yeast culture, and stopper the jug with an air lock. After 24 to 36 hours, "islands" of active yeast should appear on the surface of the liquid. Give the jug a swirl every 6 to 8 hours. When the solution gets to an active ferment (much CO₂ is expelled through the air lock when you swirl), it is ready to add to the must.

Always prestart your yeast for any batch of wine 3 gallons or

more. The recipe given above will handle any quantity of wine from 3 to 12 gallons; for larger quantities you will want to double, triple or quadruple the recipe. For smaller quantities, add the yeast culture directly to the must from vial or packet, since the smaller quantities of must will dilute the culture less than larger ones.

Primary Fermentation

After you have adjusted weight and acidity, and added a yeast culture, the vat in which this first (primary) fermentation goes on should be covered with a tight-fitting plastic sheet, fastened with string. Once a vigorous, rolling ferment is started (24 to 48 hours), stir the must and push down the "cap" (the vegetable crust that will form on the top) twice a day. Use a well-sterilized wooden spoon.

Weigh the must every day after the third day, to see how rapidly the fermentation is going. A weight loss of .007 to .015 per day is good; more than that indicates that the must should be moved to a cooler place.



To secure the plastic sheet over the primary fermenter, I have invented an elasticized fastener I call "Chert's String." I take a string that is 4 inches shorter than the circumference of my primary fermenter. Then, I tie the string to a 3-inch rubber band. This makes an easy-to-use string that secures a tight cover over the fermenter.

Test the must frequently with your best piece of winemaker's test equipment — your nose. The smell of a fermenting must is pervasive, at least in the space in which it is fermenting, sometimes throughout the house. If there is an aroma in addition to those of fruit and CO₂ coming from the wine, do not be disturbed unless that aroma has a strong sulphur or vinegar cast to it. In that case, turn to our troubleshooting section, pages 19 to 21.

When the weight reaches 1.025 to 1.030, transfer the wine to glass carboys with a siphon and J-tube. If you are making a red wine, press out the residual fruit left in the fermenting vat. (Here again, the nylon bag is a useful alternative to a press.) Stopper the carboys with air locks filled with sulfite solution to permit CO₂ to escape and prevent air contact with the wine. Leave the wine in the primary fermenter for 5 to 10 days.

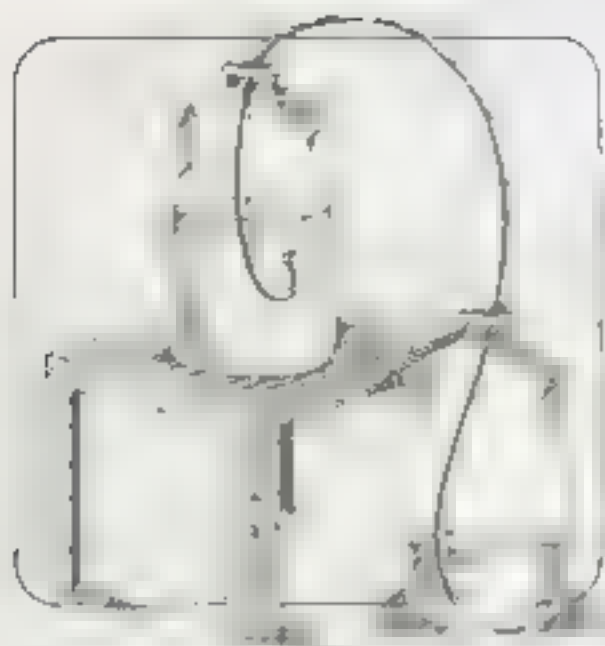
Secondary Fermentation

The next step is to rack the wine into freshly disinfected carboys for the secondary fermentation. To rack wine from a primary to secondary fermenter, place the vessel with the wine in it on a shelf or table at least 30 inches high. Put the sterilized carboy or jug on the floor. Take a 5-foot or 6-foot length of clear tubing with a J-tube on the end, and place the J-tube into the wine, on the bottom of the vessel. Apply suction on the plastic hose to fill it, and put the discharge end quickly into the vessel you are filling. When the wine is completely transferred, rinse and sterilize both the used vessel and the plastic tubing. Change the disinfectant in the air locks.

Until you are very experienced, check the weight of your wine at this point, too. A weight of 1.005 to 1.020 will be average, though a wine that started off very heavy (1.100+) will be fermenting slower at this point because its high alcohol content will inhibit yeast action. A wine with a vigorous yeast in it may well be below 1.000. As long as the wine is sending even the occasional bubble up through the air lock, it is actively fermenting.

Aging

Rack your wine again in another 6 to 12 weeks, adding 1 crushed Campden Tablet per gallon. I prefer a 6-week interval, especially



with my wines. These bottles after the second day you should turn about, adding more washes. Turned As in every 6 months.

with my wines. These bottles after the second day you should turn about, adding more washes. Turned As in every 6 months.

change the wine in the bottle every 6 months. The bottles should be kept in a cool place and the wine should be turned about every 6 months. The bottles should be kept in a cool place and the wine should be turned about every 6 months.

Fining

At the sixth month perhaps even as soon as the wine is clear and bright, the hard month with some of the best of the wines from your estate you may want to begin the fining. The removal of the particles from the wine is a fine art.



wine, especially if some of the wine is left in the bottle with the chips. Another time to rack the wine is when it is clear and still, but if it is not clear, it is better to rack it out of the bottle and keep it in a clean bottle. If the wine is not clear, it is better to keep it in a clean bottle. If the wine is not clear, it is better to keep it in a clean bottle. If the wine is not clear, it is better to keep it in a clean bottle.

At this point, seventh month, you will probably want to rack the wine if oak chips are available. In a wine rack, you will find the best of the wine and a general. Here is a list of the chips, rack the wine again.

After the racking, which you may want to do a second time on some wines, taste the wine. If it is not clear, it is better to rack it out of the bottle and keep it in a clean bottle. If the wine is not clear, it is better to keep it in a clean bottle. If the wine is not clear, it is better to keep it in a clean bottle. If the wine is not clear, it is better to keep it in a clean bottle.

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 had been home and to be so he was in a hurry to see it



a. b. and c. are the three
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 to right: Burgundy, Rhine, Rhone

IN MAKING HOMEMADE WINE

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• A wine storage temperature... (faint text)

• Temperature in a wine storage area should be... (faint text)

• It is how guide... (faint text)

Day-to-Day Summary

described to this point

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- Day 2 Wash and ferment the... (faint text)
- Day 3 Break up the... (faint text)
- Day 4... (faint text)
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often and watch acidity level

your wine

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[illegible]

sterilizing

• A number of studies have shown that the use of a wine glass can affect the perception of the wine's aroma and taste. For example, a study by the University of California, Davis, found that the use of a tulip-shaped glass (the classic wine glass) resulted in a higher perception of the wine's aroma and taste compared to a standard glass.

Recipes

1. In a large bowl, combine the yeast, sugar, and warm water. Let it sit for 10 minutes until it becomes frothy.

2. Add the flour and salt to the mixture. Stir with a wooden spoon until the dough is smooth and elastic.

3. Knead the dough on a floured surface for about 10 minutes. The dough should be soft and pliable.

4. Roll the dough into a long rope and cut it into small pieces, about 1 inch in size.

5. Place the pieces in a greased bowl and let them rise for 1 hour. They should double in size.

6. Preheat the oven to 350°F (175°C).

7. Bake the pieces for 15-20 minutes until they are golden brown.

8. Remove from the oven and let them cool on a wire rack.

9. Once cooled, you can use them as a snack or in a salad.

10. Store any leftovers in an airtight container for up to 3 days.

begin

1. In a large bowl, combine the yeast, sugar, and warm water. Let it sit for 10 minutes until it becomes frothy.

2. Add the flour and salt to the mixture. Stir with a wooden spoon until the dough is smooth and elastic.

3. Knead the dough on a floured surface for about 10 minutes. The dough should be soft and pliable.

4. Roll the dough into a long rope and cut it into small pieces, about 1 inch in size.

5. Place the pieces in a greased bowl and let them rise for 1 hour. They should double in size.

to the cooled must

1. In a large bowl, combine the yeast, sugar, and warm water. Let it sit for 10 minutes until it becomes frothy.

2. Add the flour and salt to the mixture. Stir with a wooden spoon until the dough is smooth and elastic.

3. Knead the dough on a floured surface for about 10 minutes. The dough should be soft and pliable.

4. Roll the dough into a long rope and cut it into small pieces, about 1 inch in size.

5. Place the pieces in a greased bowl and let them rise for 1 hour. They should double in size.

FLOWER WINE

before bottling:

- 2 quarts (pink) garden roses (or other suitable blossoms)
- 4 pounds almonds, chopped
- juice and peel of 4 oranges
- juice and peel of 4 lemons
- 3 pounds sugar
- 1 ounce acid blend
- 4 capsules pepsin
- 1 gallon boiling water
- 1/2 tsp. sulfur

APRICOT OR PEACH WINE

- 5 pounds apricots or peaches
- 1 gallon boiling water
- 2-1/4 pounds sugar
- 1 tablespoon acid blend
- 1/2 teaspoon yeast nutrient
- 1/2 teaspoon pectic enzyme
- yeast culture

1. Pour the mixture into a clean bottle and seal it with a cork. Let it stand for 24 hours. The mixture will become cloudy and the bubbles will start to form.

2. Add a pinch of salt to the mixture and stir it well.

3. The mixture will become even cloudier and the bubbles will become more pronounced. Let it stand for another 24 hours.

but still do not taste quite up to snuff

with crown cap tops and a capper

4. Add a box of fully fermented wine that has been aged for 24 hours and has been stabilized with sulfur dioxide.

water

acid blend

10 ounces sugar

1 packet dry champagne yeast

5. Add the mixture to a clean bottle and seal it with a cork. Let it stand for 24 hours. The mixture will become even cloudier and the bubbles will become more pronounced.

gallon of water

6. Add the mixture to a clean bottle and seal it with a cork. Let it stand for 24 hours. The mixture will become even cloudier and the bubbles will become more pronounced. Let it stand for another 24 hours.

7. Add the mixture to a clean bottle and seal it with a cork. Let it stand for 24 hours. The mixture will become even cloudier and the bubbles will become more pronounced. Let it stand for another 24 hours.

8. Add the mixture to a clean bottle and seal it with a cork. Let it stand for 24 hours. The mixture will become even cloudier and the bubbles will become more pronounced.

has been surpassed by only one other champagne made at a home winery. Another interesting base home wine is one of 4 different white varieties brought together in a gallon jug, some in one bottle, others in two. The mixture is made of sugar and 5 wine dregs and no need to be kept for long. It is said to be as good as any in North America and is as good as any in Eastern Europe.

CIDR OR PERRY

A festive drink 7 to 12 percent alcohol with a unique flavor for summer parties. To make this drink you need 5 bottle's soda bottles and 5 brown bags.

- 3 pounds apples or pears
- 2 Campden Tablets
- 1 gallon boiling water
- 25 ounces sugar
- 3 teaspoons acid blend
- 1 teaspoon yeast nutrient
- 1/2 teaspoon grape tannin
- 1/2 teaspoon pectic enzyme
- yeast culture

Remove stems to make it the juice of the fruit and in a large plastic vessel for the water to be heated to 160° and pour the water over the fruit. A brown paper bag tightly covers the top. After 2 hours pour it off and press out the juice. Add the sugar and blend to taste. Adjust the mix to be 12% Then add the pectic enzyme and yeast. Let it sit for 24 hours and then strain it. Add the yeast and let it sit for 24 hours. Add the yeast and let it sit for 24 hours. Add the yeast and let it sit for 24 hours.

When the mixture has been at 12% for 24 hours and the yeast has been added, the mixture will be clear. When the liquid is clear, the yeast will be ready to drink. When serving, be careful not to drink the sedimenting the bottom of the bottle. This recipe makes 5 gallons of cider.

10 pounds of grapes
day. 1 2 pound on the sixth day

- 1 pound acid blend
- 2 teaspoons acid blend
- 2 Campden Tablets
- 2 pounds sugar
- 1 gallon warm water (100 degrees F)
- 1 teaspoon yeast nutrient
- 1 1/2 teaspoon grape tannin
- 1 2 teaspoon pectic enzyme
- yeast culture

1. Wash the grapes in a bucket of water. Remove the stems and leaves. Cut the grapes into halves. Place in a large bowl. Add 1/2 cup of water and 1/2 cup of sugar. Stir well. Let stand for 24 hours. Strain the juice into a large jug. Add the acid blend, Campden tablets, sugar, yeast nutrient, grape tannin, and pectic enzyme. Stir well. Cover the jug with a cloth and let stand for 24 hours.

2. Boil the juice in a large pot for 10 minutes. Add the yeast culture. Stir well. Let stand for 24 hours. Strain the juice into a large jug. Add the acid blend, Campden tablets, sugar, yeast nutrient, grape tannin, and pectic enzyme. Stir well. Cover the jug with a cloth and let stand for 24 hours.

WHEAT WINE

1. Wash the wheat in a bucket of water. Remove the stems and leaves. Cut the wheat into halves. Place in a large bowl. Add 1/2 cup of water and 1/2 cup of sugar. Stir well. Let stand for 24 hours. Strain the juice into a large jug. Add the acid blend, Campden tablets, sugar, yeast nutrient, grape tannin, and pectic enzyme. Stir well. Cover the jug with a cloth and let stand for 24 hours.

- 1 pound white wheat berries
- 1 1/2 pound sugar
- 1 gallon boiling water
- 1/2 cup acid blend
- 1/2 cup juice of 2 lemons
- 1/2 cup juice of 2 oranges
- 2 pounds sugar
- 1 2 teaspoons acid blend
- 1 2 teaspoons grape tannin
- 1 2 teaspoons yeast nutrient
- 1 4 teaspoons pectic enzyme
- yeast culture

1. Wash the wheat in a bucket of water. Remove the stems and leaves. Cut the wheat into halves. Place in a large bowl. Add 1/2 cup of water and 1/2 cup of sugar. Stir well. Let stand for 24 hours. Strain the juice into a large jug. Add the acid blend, Campden tablets, sugar, yeast nutrient, grape tannin, and pectic enzyme. Stir well. Cover the jug with a cloth and let stand for 24 hours.

he poured out the dregs and left us the water he had drunk
 and he himself drank a spirituous beverage.
 As soon as the wine was added the wine of the
 3. And the next day wine and the water were set
 out and set up in 5 days. After 5 days, the wine was
 a kind of wine that was found with an agreeable taste.
 This is the wine when it was first made. It is a
 gallon

UNIVERSAL WINE RECIPE

We offer you here the universal wine recipe which
 F. Andriani has made. It is a wine which is made
 when it has produced a large quantity of wine. It is a
 very good wine which is made when it is made. It has
 been found to be a very good wine. The recipe should
 be taken are as follows.

First a new preferable wine is made. It is a wine
 he found it to be a very good wine. It is a wine
 which is made when it is made.

150 pounds of grapes

As soon as you have the grapes, how
 he appears are made. It is a wine which is made
 you do not need to have them. And
 always use some. It is a wine which is made
 please it is explained in the book.

1. As soon as the grapes are made, it is a wine
 2. As soon as the ingredients are made, it is a wine
 adding them and mixing the wine. It is a wine
 which is made when it is made.

3. As soon as the grapes are made, it is a wine
 to be made a day and a half. It is a wine
 through 12

4. As soon as the grapes are made, it is a wine
 5. As soon as the grapes are made, it is a wine
 6. As soon as the grapes are made, it is a wine
 7. As soon as the grapes are made, it is a wine
 8. As soon as the grapes are made, it is a wine
 9. As soon as the grapes are made, it is a wine
 10. As soon as the grapes are made, it is a wine

INDEX OF RECIPE TABLES

FRUIT	PREPARATION OF FRUIT	WATER	ACID SUGAR	CAUSTIC SODA	GLASS SODA	GLASS SODA	GLASS SODA
Apples	Crush	1 gal.	4 sup.	2	1 sup.	2-1/2 sup.	1-1/2 gal.
Apricots	Destone	1 gal.	2 sup.	2	1 sup.	2-1/2 sup.	1-1/2 gal.
Blackberries	Crush	1 gal.	1 sup.	2	1 sup.	2-1/2 sup.	1-1/2 gal.
Blueberries	Crush	1 gal.	3 sup.	2	1 sup.	2-1/2 sup.	1-1/2 gal.
Sweet cherries	Crush	1 gal.	3 sup.	2	1 sup.	2-1/2 sup.	1-1/2 gal.
Sour cherries	Crush	1 gal.	3 sup.	2	1 sup.	2-1/2 sup.	1-1/2 gal.
Cranberries	Crush	1 gal.	3 sup.	2	1 sup.	2-1/2 sup.	1-1/2 gal.
Citrus fruit	Crush	1 gal.	3 sup.	2	1 sup.	2-1/2 sup.	1-1/2 gal.
Gooseberries	Crush	1 gal.	3 sup.	2	1 sup.	2-1/2 sup.	1-1/2 gal.
Guavas	Crush	1 gal.	3 sup.	2	1 sup.	2-1/2 sup.	1-1/2 gal.
Indian plums	Crush	1 gal.	3 sup.	2	1 sup.	2-1/2 sup.	1-1/2 gal.
Japanese plums	Crush	1 gal.	3 sup.	2	1 sup.	2-1/2 sup.	1-1/2 gal.
Loganberries	Crush	1 gal.	3 sup.	2	1 sup.	2-1/2 sup.	1-1/2 gal.
Peaches	Destone	1 gal.	3 sup.	2	1 sup.	2-1/2 sup.	1-1/2 gal.
Pineapples	Destone	1 gal.	3 sup.	2	1 sup.	2-1/2 sup.	1-1/2 gal.
Raspberries	Crush	1 gal.	3 sup.	2	1 sup.	2-1/2 sup.	1-1/2 gal.
Strawberries	Crush	1 gal.	3 sup.	2	1 sup.	2-1/2 sup.	1-1/2 gal.

Note: all measurements in this table are level measurements.

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